

# A SPICE OF LIFE

CATERING SERVICES AND EVENT CENTERS

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*Congratulations on your upcoming wedding!*

*Welcome to A Spice of Life. You have taken the first step in joining our family; one that takes pride designing a menu unique to your tastes and coordinating the exciting details of your wedding day.*

*A Spice of Life has successfully crafted weddings for over twenty years. Our innovative and experienced event specialists make you our priority. We will take care of organizing service, rentals, linens, and beverage selection as well as the coordination of vendors and day-of event logistics. We strive to make your life as stress-free as possible.*

*Additionally, we provide complementary decoration, props, and flowers for the buffet to complement your wedding's theme and colors. We take great pride in designing unique artistic presentations with your special day in mind.*

*When all is said and done the combination of our award-winning food, uniquely innovative buffet presentations, and our knowledgeable and attentive staff merge to create an unforgettable hassle-free occasion for you and all your guests.*

*Our ultimate goal is for you to be a guest at your own event.*

*Best wishes,*

*The A Spice of Life Team*

- Bountiful Brunch -

- Homemade breakfast breads – an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jam
- Fresh cut seasonal fruit or fruit salad
- Ham carving station served with a bourbon raisin sauce and whole grain mustard
- Scrambled eggs with chorizo sausage and cheddar
- Lyonnais potatoes
- Belgian waffle bar served with maple syrup, whipped butter, mixed berry compote, cinnamon bananas and whipped cream
- Seared salmon served with an orange beurre blanc
- Marinated vegetable salad tossed in light herb vinaigrette
- Orange juice, regular and decaf coffee and assorted hot teas

- An Elegant Brunch -

- Homemade breakfast breads, an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jams
- Fresh cut seasonal fruit or fruit salad
- Peel and eat shrimp served with lemon wedges and cocktail sauce
- Made to order omelet bar with an assortment of meats, cheeses and vegetables
- Country style potatoes
- Chicken apple sausage
- Cucumber, Bermuda onion, and tomato salad tossed in a light herb vinaigrette
- Macaroni salad with peas and Proscuitto
- Orange juice, regular and decaf coffee and assorted hot teas

- Sunrise Brunch -

- Homemade breakfast breads – an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jam
- Fresh cut seasonal fruit or fruit salad
- Buttermilk pancake bar served with maple syrup, whipped cream, whipped butter, seasonal berries and peach compote
- Southwestern corn frittata with peppers, roasted corn, cheddar and pepper-jack, tomatoes
- Hash brown potatoes
- Crisp bacon and breakfast Sausage
- Orange juice, regular and decaf coffee and assorted hot teas

- A Light Brunch -

- Homemade breakfast breads – an assortment of coffee cakes, Danishes, muffins and bagels served with whipped butter, cream cheese and jam
- Fresh cut seasonal fruit or fruit salad
- Mediterranean style scrambled eggs with feta, spinach, artichoke hearts and sun-dried tomatoes
- Crisp bacon and breakfast sausage
- Cottage fries
- Raisin bread French toast served with maple syrup and honey butter
- Orange juice, regular and decaf coffee and assorted hot teas

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**\*Chilled Soups served in a shot glass**

- Choice of:
- Gazpacho
  - Asparagus
  - Sour Cherry with Crème Fraîche
  - Melon

**\*Sliced Poached Pears and Gorgonzola Cheese with Caramelized Onions on a Toasted Baguette**

**Piquant Chiles stuffed with Manchego Cheese**

**Garlic Cream Cheese stuffed Cherry Tomatoes**

**Sun-dried Tomato Spread stuffed Celery garnished with Smoked Gouda**

**Boursin Stuffed Raspberries**

**\*Mediterranean Canapés**

Sun-dried tomato, kalamata olives, and feta with basil chiffonade

**\*Roasted Vegetable Ratatouille on grilled Focaccia toast points**

- Available buffet style

**Artichoke Hearts**

Stuffed with basil pesto and feta cheese with roasted red pepper garnish

**Mini Fruit Skewers with Orange Coconut Dip**

**Grilled Shrimp Skewers**

- Choice of:
- Garlic Orange
  - Teriyaki
  - Au Poivre
  - Chesapeake style
  - Cajun
  - Tandoori
  - Spicy with a peach habanera dipping sauce

**\*Shrimp Cocktail Shooters**

Presented in a shot glass with cocktail sauce

**Classic Shrimp Ceviche with seasoned spinach tortilla chips**

**\*Sesame Crusted Seared Ahi Tuna Canapés**

On a wonton crisp, with cilantro pesto, wasabi crème fraîche and sweet soy



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**Sesame Crusted Ahi Tuna Skewers with Wasabi Aioli**

**\*Ahi Tuna Tartare served on a Wonton Crisp with Cucumber and Capers**

- Available buffet style

**Tuna Nicoise Canapé**

Whole grain mustard, marinated Ahi tuna on potato crisp with hard boiled egg, olive tapenade, and julienne hericot verts drizzled with vinaigrette

**\*Snow Crab Salad on Cayenne Toast Point with a Sprig of Dill**

**\*Asian Seared Marinated Scallops**

Presented in an Asian spoon with pickled cucumber and cilantro salad

**\*Smoked Nova Lox on Miniature Potato Pancakes with Lemon Aioli**

**\*Smoked Chipotle Chicken on Green Chili Pepper-Jack Polenta**

**\*Smoked Duck Breast on Fried Polenta with Raspberry Compote**

**\*Teriyaki Marinated Duck with Corn and Mango Salad**

**\*Smoked Trout Mousse on a Crisp Garlic Round Garnished with Caviar**

**Thinly Sliced Prosciutto Wrapped around your choice of:**

- Arugula and fig
- Asparagus and Boursin
- Seasonal melon

**\*Beef Tenderloin Canapés**

Choice of: - Gorgonzola and caramelized onion  
- Oscar style with asparagus, crab and lemon aioli  
- Wild mushroom duxelle and Gremolata

**\*Carpaccio of Beef with Stilton and Red Pepper Relish Drizzled with Truffle Oil**

**Domestic Cheeses**

Chef's selection of domestic cheese may include Jarlsburg Swiss, Cheddar, Dill Havarti, Smoked Gouda, and Pepper-jack accompanied by strawberries, grapes and assorted crackers

- Add sliced seasonal fruit

**Imported Cheeses**

Chef's selection of imported cheese may include Sage Derby, Blue Stilton, Herbed Chevre, and Brie accompanied by strawberries, grapes, candied nuts and assorted crackers and flatbreads

- Add sliced seasonal fruit or Duck truffle or Neapolitan pate

**Duck Truffle or Neopolitan Pate**

Served with gerkins, cornichons, onions, crostini and crackers

**Sliced Seasonal Fruit**

- Available with Belgian Chocolate Fondue

**Fresh Garden Vegetables**

With herb Boursin and sun-dried tomato dips

**Grilled Marinated Vegetables**

Eggplant, zucchini, yellow squash, Portobello mushrooms, asparagus, Bermuda onions, roasted bell peppers and roasted garlic

**Hummus accompanied by Toasted, Seasoned Pita Chips**

- Add garden vegetables

**Mediterranean Dipping Station**

Hummus, French olive tapenade, and Baba Ghanoush served with cornichons, pepperoncinis, and assorted olives presented with toasted, seasoned pita chips

**Southwestern Dipping Station**

Tomato salsa, guacamole and black bean and corn salsa served with corn and spinach tortilla chips

**Country Spinach Dip**

In a rustic bread bowl with Parmesan crostini

- Add garden vegetables

**Salmon Presentations**

Choice of:

- Poached with cucumber dill sauce, red onion, capers, tomato, egg & sliced cucumber
- House-cured, thin Gravlax with onion, tomato, cucumbers, capers & cucumber dill sauce
- Apple cider brined salmon grilled & smoked over Alder wood with lemon caper relish, cherry tomatoes, red onion, ginger pickled cucumbers & horseradish scallion sauce

**Antipasto**

Assorted Italian meats, kalamata olives, fresh mozzarella, imported Provolone, marinated mushrooms, pesto marinated artichoke hearts and pepperoncinis with assorted crackers

- Add grilled marinated vegetables

**Baked Artichoke Dip served with Toasted Pita Chips**

- Choice of:
- Mushrooms and Asiago cheese
  - Sun-dried tomato and spinach
  - Snow crab and Brie

**\*Baked Brie en Croute served Fondue Style with Sliced Baguette and Sliced Apples**

- Choice of:
- Brown sugar and pecans
  - Apricot chutney and toasted almonds
  - Raspberry hazelnut
  - Fig and walnut
  - Forest mushroom and crab with truffle oil with sliced baguettes

**\*Brie and Wild Mushroom Tartlets with Artichoke**

**\*Assorted Brie Canapés**

Topped with fig compote & walnut, raspberry preserves & hazelnut, or apricot chutney & almond

**\*Turkish Apricot Stuffed Brie Purses**

**\*Spanakopitas**

Traditional Greek pastry filled with Spinach and feta

**\*Asiago Risotto Croquettes served with Tomato Basil Coulis**

**\*Petite Asparagus, Roasted Red Pepper and Boursin Strudel**

**\*Stuffed Mushroom Caps**

- Choice of:
- Walnut pesto, & Brie topped with spiced pecan
  - Ratatouille & Asiago
  - Chorizo & cheddar
  - Fennel sausage & smoked Gouda
  - Spicy snow crab

**\*Wild Mushroom Duxelle Strudel with Brie**

**\*Miniature Baked Potatoes**

- Choice of:
- Broccoli & cheddar
  - Bacon & pepper-jack

**\*Potato Pancakes with Chili Sour Cream and Chives**

**\*Assorted Mini Quiche**

- Filled with choice of:
- Three Cheese & Asparagus Spinach, Bacon & Gruyere
  - Onion, Mushroom & Asiago
  - Broccoli & Cheddar
  - Tomato, Basil & Provolone

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**\*Coconut Fried Shrimp served with Thai Sweet Chili Sauce**

**Shrimp and Spinach Quenelles**

Bite sized poached dumpling with spicy Szechwan sauce

**\*Wonton Wrapped Shrimp with Ponzu sauce**

**\*Bacon wrapped Sea Scallops Drizzled with Creamy Chipotle Crème Fraîche**

**\*Crab Cakes with Remoulade Sauce**

**\*Oysters Rockefeller**

Baked on the half shell with spinach and mornay sauce

**\*Bacon Wrapped Almond stuffed Dates**

**\*Fois Gras Tartlets topped with Blueberry Balsamic Reduction**

**Skewered Grilled Meats**

Beef: Cajun rubbed with Gorgonzola sauce  
Indian Curry with spicy peanut sauce  
Teriyaki with orange soy sauce

Pork: Chili rubbed with Mole sauce  
Mongolian with orange tamari sauce  
Cuban with lime Mojo sauce

Lamb: Fresh mint and tahini honey sauce  
Herb and garlic with blackberry relish

Chicken: Herb marinated with rosemary dijon  
Rosemary with blackberry relish  
Greek with cucumber coriander sauce Indian curry and peanut sauce

**\*Samosas**

Choice of: Curried beef with mango chutney  
Curried potato with tamarind sauce

**\*Beef and Broccoli Wontons served with Ginger Soy and Hot Mustard**

**\*Basil and Pesto Stuffed Grilled Baby Lamb Chops with Blackberry Mint Demi-Glace**

Choice of: Colorado Lamb Chops  
New Zealand Lamb Chops truffle or Neapolitan pate

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**Bruschetta with Spinach Tortilla Chips, Pita Chips and Crostinis**

Includes: Three olive, pine nut, & parmesan bruschetta  
Artichoke heart, spinach & fresh mozzarella bruschetta  
Tomato, basil & black olive bruschetta

**Seafood Bar**

Includes: Shucked blue point oysters with lemon essence  
Cocktail sauce and Tabasco  
Steamed clams with seasoned sea salt, limes and béarnaise  
Jumbo tiger shrimp with calypso cocktail sauce and lemon wedges

**\*Hot Soups served in Demitasse Cups**

Choice of: - Tomato Florentine  
- Summer Corn Bisque  
- Butternut Squash with toasted pecans  
- Cream of Mushroom with crème fraîche and chives  
- Shrimp Bisque

**\*Quesadilla Station**

Choice of: - Brie with caramelized onion & pear  
- Green chili cheese with guacamole & sour cream  
- Chicken and cheddar jack with guacamole & sour cream  
- Spinach and fontina with yellow pepper relish  
- Prosciutto and Gruyere with melon salsa

**Taco Bar**

Includes: Mini taco shells  
Spicy ground beef  
Grated cheeses  
Salsas, guacamole & sour cream  
Tomato, scallions, black olives & lettuce

**\*Carnitas Station**

With avocado salsa, queso fresco, chopped cilantro, tomato salsa and corn tortillas  
Choice of: Shrimp, Pork, Beef, or Chicken

**\*Pot Stickers with Szechwan Dipping Sauce**

Choice of: Vegetarian, Shrimp, Pork, or Basil chicken



## Nigiri

**Choice of:** **Sake** (*Salmon*)  
**Ebi** (*Shrimp*)  
**Maguro** (*Ahi tuna*)  
**Hamachi** (*Yellowtail*)

## Rolls

### California Roll

Cucumber, avocado and crab

### Futomaki

Cucumber, avocado, carrot, red pepper, scallion and asparagus

### Tekka Maki

Tuna roll with cucumber and carrot

### Spicy Shrimp Roll

Wasabi mayo, avocado and red pepper with a sweet soy drizzle

### Philadelphia Roll

Smoked salmon with cream cheese, cucumber and scallion

### Spicy Salmon Roll

Wasabi mayo, cucumber and sambal with a sweet soy drizzle

### Crab and Cream Cheese Roll with Avocado

### Hama Maki

Yellowtail Roll with Cucumber and Carrot

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- **Garden Salad with Purple Cabbage, Julienne Carrots, Cherry Tomatoes, Cucumbers and Red Pepper** with choice of Two Dressings
- **Classic Caesar Salad**
- **Boston Lettuce with Cucumber and Walnuts**, with a Mustard Shallot Vinaigrette
- **Green Salad with Chevre, Raspberries, Pine Nuts** and Champagne Vinaigrette
- **Mixed Greens with Strawberries, Jicama, and Chevre** with Honey Citrus Vinaigrette
- **Field Greens with Stilton, Candied Walnuts, and Dried Cranberries**, with a Stilton Vinaigrette
- **Mixed Greens with Spiced Pears, Dried Cherries, Apricots**, and Candied Almonds with Champagne Vinaigrette
- **Baby Spinach with Red Onion, Roma Tomatoes, Hard Boiled Egg**, and Topped with Toasted Walnuts and Crispy Pancetta, with a Red Wine Vinaigrette
- **Chopped Caprese Salad** with Roma Tomato, Fresh Mozzarella and Basil Presented on a Bed of Field Greens with Balsamic Vinaigrette and Cracked Black Pepper
- **Marinated Hearts of Palm over Field Greens** with Marinated Red Onions, Cherry Tomatoes and Balsamic Vinaigrette
- **Black Bean and Corn Salad on a Bed of Greens** with Tri-colored Tortilla Strips and Chipotle Ranch Dressing
- **Greens with Julienne Pepperoni**, Diced Tomato, Julienne Red Onion, and Mozzarella with Italian Dressing

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**Glazed Baby Carrots with Raspberry Butter**

**Green Beans with Seared Artichokes and Bacon**

**Steamed Seasonal Vegetables with Fresh Herbs**

**Cauliflower Au Gratin with Pancetta and Spinach**

**Haricot Verts with Forest Mushrooms**

**Roasted Root Vegetables with Savory Herb Butter**

**Sautéed Snap Peas, Carrots, Red Peppers and Asparagus**

**Asparagus Bundles with Lemon Butter tied with Chive**

**Julienne Vegetables Portobello**

**Steamed Asparagus Tips with Diced Tomatoes**

**Velmes au Gratin**

- Broccoli and cauliflower with dill havarti



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**Roasted New Potatoes**

Choice of: Fried sage  
Rosemary & garlic

**Dried Cherry Rice Pilaf**

**Scalloped Potatoes with Chevre and Herbs de Provence**

**Butternut Squash Gratin with Rosemary Breadcrumbs**

**Mashed Potatoes with Asiago Cheese**

**Maple Whipped Sweet Potatoes with Pecan Streusel**

**Saffron Rice Pilaf**

**Steamed Jasmine Rice**

**Potatoes au Gratin with Sage and Onions**

**\*Twice Baked Potatoes**

Choice of: Broccoli & cheddar  
Garlic & rosemary

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**Polenta with Sun-dried Tomatoes and Fresh Basil**

**Gnocchi with Gorgonzola Cream Sauce**

**Eggplant Fontina Napoleon**

Spinach, roma tomatoes, and sun-dried tomato cream sauce

**Roasted Eggplant Slices Stuffed with Herb Ricotta with Basil Marinara and Shaved Parmesan**

**White Béchamel Lasagna with Spinach**

**Grilled Halibut Provencal with Lemon Butter, Tomato and Scallions**

**Pan Seared Trout Served with Toasted Almond Grand Marnier Butter**

**Pan Seared Swordfish with Lime and Fresh Fruit Salsa**

**Caribbean Mahi-Mahi with Mango Pineapple Salsa**

**Sesame Crusted, Seared Ahi Tuna with Wasabi Swirl and Sweet Soy**

**Maple Soy Glazed Salmon**

**Herb-Seared Salmon with Lemon Buerre Blanc**

**Sautéed Duck Breast Served with Blackberry Cognac Sauce**

**Wild Rice Stuffed Herb Roasted Cornish Game Hens with Sherry Mushroom Sauce**

**Moroccan Chicken with Saffron and Green Olives**

**Grilled Chicken Breast with Orange Honey Salsa**

**Rosemary, Lemon Pepper, and Thyme Rubbed Chicken Breast**



**Stuffed Chicken Breast**

- Choice of:
- Basil and Fontina cheese with Dijon beurre blanc
  - Wild mushroom duxelle, thyme & sage velouté
  - Prosciutto & sage with Gruyere béchamel
  - Artichoke & sun-dried tomato with basil buerre blanc
  - Oscar style with asparagus, Boursin, lemon & crab béchamel

**Chili Rubbed Beef Brisket with Poblano Puree and Cilantro Crème Fraîche**

**Apricot, Pecan and Brown Sugar Stuffed Double Cut Pork Chop with Pear Honey Compote**

**Seared Pork Loin Chop with Prosciutto, Spiced Pecans and Arugula Cream Sauce**

**Roasted Pork Loin Served with Apple Cider Sauce and Sun-dried Cranberries**

**Peach and Bourbon Glazed Pork Loin**

**Pork Scaloppini**

With spiced apples and marinated mushrooms in a fortified wine reduction sauce

**Cracked Pepper, Rosemary, and Thyme Crusted London Broil with Forest Mushroom Bordelaise**

**Grilled Marinated Flank Steak with Rosemary Garlic Demi-Glace**

**Blackened Flank with Portobello Mushrooms, Caramelized Onion and Roasted Red Pepper Ragout**

**Teriyaki Marinated Flank Steak**

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**Traditional Roast Turkey with Gingersnap Gravy, Whole Grain Mustard, and Cranberry Sauce**

**Maple Glazed Ham with Bourbon Sauce and Whole Grain Mustard**

**Top Round of Lamb with Blackberry Bordelaise Sauce**

**Colorado Buffalo**

Choice of: Rib roast (8 oz.)  
Tenderloin (8 oz.)  
Rib roast (10 oz.)  
Tenderloin (10 oz.)

**Garlic and Herb-encrusted NY Strip Roast**

Choice of: 8 oz.  
10 oz.

**Herb Roasted Baron of Beef**

**Herb Crusted Beef Tenderloin**

Choice of: 4 oz.  
6 oz.

**Mustard and Black Pepper Prime Rib**

Choice of: 8 oz.  
10 oz.

*\* For all buffalo and beef carving stations choice of sauce: wild mushroom demi-glace, pink peppercorn, garlic demi-glace and red wine and shallot demi-glace*

*\*Add sautéed onions, button mushroom, and Stilton crumbles or compound butters to any station*

\*A chef is required on-site to prepare each of these stations\*

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**Penne Pasta with Olive Oil, Herbs and Caponata**

Eggplant, olives, onions, tomatoes and capers  
- Add chicken

**Mediterranean Pasta Sauté**

Spinach, feta, kalamata olives, sun-dried tomatoes, artichoke hearts, basil and a light white wine sauce  
- Add chicken or shrimp

**Gemelli Pasta Asiago Alfredo Primavera**

- Add chicken or shrimp

**Tri-Colored Tortellini Pasta with Black Olives, Tomatoes, Artichokes and Basil Cream Sauce**

- Add chicken

**Portobello Ravioli with Sherry Cream Sauce, Rosemary and Dried Cherries**

**Shrimp Scampi Sauté with Pasta**

**Szechwan Stir Fry with Steamed Rice**

Julienne carrots, celery, snap peas, peppers, onion and water chestnuts  
- Add chicken, shrimp, beef, or pork

**Thai Green Coconut Curry with Steamed Rice**

- Add chicken, shrimp or tofu

**Wok Fried Tofu Noodle Stir Fry**

**Sweet Potato and Tofu Coconut Curry with Steamed Rice**

**Louisiana Creole**

Blackened chicken sauté with peppers, onions, tomatoes, saffron rice and Andouille sausage

**\*Seafood Paella**

Mussels, shrimp, scallops, chicken and vegetables baked in a saffron broth with Basmati rice

**\*Cajun Jambalaya**

Chicken, shrimp, Andouille sausage and scallops with tomato essence over dirty rice

**Beef and Broccoli Stir Fry with Steamed Rice**

**Mini Beef Tenderloin Medallions Au Poivre**

*Green and red peppercorns in a burgundy wine and brandy demi*

**Mesquite Grilled Brochettes**

Choice of:   - Assorted vegetables  
                  - Mahi-Mahi with vegetables  
                  - Chicken with vegetables  
                  - Beef with vegetables

\*Marinated in your choice of: Cajun spices, lemon thyme chardonnay, or teriyaki

## Cookie and Bar Selections

### **Apricot Nut Bars**

With apricot, coconut and walnut, drizzled with white chocolate

### **Mocha Bars**

A rich coffee flavored bar with chocolate chips

### **Butterscotch-Coconut Bars**

With chocolate, coconut, pecans and butterscotch chips

### **Tuxedo Bars Bar**

Cookie studded with white and dark chocolate chunks

### **Chocolate Amaretto Bars**

Mixture of amaretto liqueur, toasted almonds and chocolate chips

### **Cappuccino Brownies**

Rich coffee flavored brownies with bittersweet Belgian Chocolate

### **Granola Fruit Bars**

Granola cookie with a sweet fruit filling

### **Raspberry Shortbread**

Raspberry preserves in a shortbread crust

### **Cream Cheese Brownies**

Swirled with cream cheese topping

### **Peanut Butter and Jelly Bars**

Mixture of chocolate chips, chopped peanuts, peanut butter and strawberry jelly

### **Pumpkin Currant Blondies**

### **Biscotti**

Classic biscotti with pistachios or hazelnuts, dipped in chocolate

### **Freshly Baked Cookies**

- Choice of:
- Peanut Butter
  - White Chocolate Macadamia Nut
  - Classic or Dark Chocolate Chip
  - Oatmeal Raisin

## *Petite Pastries*

### **Mini Fruit Tartlets**

Filled with almond frangipane, custard or Bavarian cream, topped with fresh seasonal fruit, brushed with a light apricot glaze

### **Ganache Tartlets**

Filled with truffle cream and garnished with whipped cream and chocolate shavings

### **Mini Chocolate Éclairs**

Filled with classic or chocolate custard cream, glazed with dark ganache and finished with white chocolate

### **Cream Puffs**

Profiterole filled with chocolate, vanilla or fruit flavored whipped cream

### **Paris Brest**

Profiterole layered with whipped cream and fresh sliced strawberries

### **Chocolate Dipped Strawberries**

Fresh strawberries double-dipped in white and dark chocolates, then finished tuxedo-style

**Belgian Chocolate Fondue** Served with sliced seasonal fruit  
- Add ladyfingers and assorted cookies

**Assorted Truffles** Traditional, Hazelnut, Baileys white chocolate or Amaretto

## *Assorted Dessert Packages*

**Assorted Cookies and Bars**

**Assorted Bars and Petite Pastries**

**Assorted Petite Pastries and Cakes**

**Assorted Petite Pastries**

**Chef's Choice Assortment of Desserts**

## Cakes

### Fruit Cobbler

- Choice of:
- Peach
  - Apple
  - Blueberry
  - Cherry

### Strawberry Shortcake

Vanilla cake brushed with kirsch, layered with whipped cream and fresh strawberries, iced with whipped cream and topped with toasted almonds

### Carrot Cake

### Fresh Fruit Tart

Sweet tart shell filled with custard cream, topped with fresh seasonal fruits and brushed with an apricot glaze

### Lemon Tart

Sugar cookie crust with lemon curd filling and topped with whipped cream

### Cheesecake

- Choice of:
- Grand Marnier chocolate swirl Bavarian apple Peppermint patty
  - Mocha chocolate swirl New York style with seasonal fruit
  - Tiramisu
  - Ladyfingers brushed with espresso brandy, layered with Mascarpone cheese filling, topped with chocolate shavings

### Mocha Torte

Rich dark chocolate cake layered with a light mocha icing, topped with chocolate espresso beans and light and dark chocolate shavings

### Opera Cake

Layered dessert of almond sponge cake soaked with coffee syrup, mocha butter cream and chocolate ganache, glazed with bittersweet chocolate

### Black Forest Cake

Rich dark chocolate cake layered and frosted with fresh whipped cream, filled and topped with a brandied dark cherry filling, finished with bittersweet chocolate shavings

### Hazelnut Chocolate Mousse

A rich blend of ground hazelnuts, Nutella butter, and imported bittersweet chocolate, served with fresh whipped cream and a chocolate dipped strawberries

### Triple Chocolate Torte

Chocolate cake brushed with rum, layered with white, milk and dark chocolate truffle creams, topped with bitter-sweet chocolate, served with Mocha Anglaiz' sauce and chocolate drizzle

**Sheet Cakes**

**Cake Flavors:** White, Chocolate

**Frosting Flavors:** White Buttercream, Chocolate Buttercream, and Whipped Cream

**Fillings Flavors:** Chocolate Buttercream, Vanilla Buttercream, Raspberry, Orange Marmalade, and Lemon Curd

\*Additional flavors upon request

**Ice Cream (by Glacier)**

Ice Cream Served In Cup/Cone

Includes choice of three ice cream flavors

**Sundae Bar**

Includes choice of three ice cream flavors, chocolate and caramel sauce, whipped cream, cherries, and choice of five toppings

**Deluxe Sundae Bar**

Includes choice of three ice cream flavors, chocolate and caramel sauce, whipped cream, cherries, hot fudge and choice of five toppings

**Flavor Selections:**

Vanilla, Chocolate, Death by Chocolate, Coffee Caramel Crunch, Chocolate Peanut Butter, Butter Pecan, Pralines & Cream, Vermont Maple Honey, Coffee Chip, Mocha Almond Fudge, Vanilla Bean, Strawberry, Bing Cherry, Chocolate Cookie Dough, Mint Chocolate Chip, Mint Oreo, Cookie Dough, Cookies & Cream, Bubble Gum, Cotton Candy, Chocolate Chip, Key Lime sorbet, Mango sorbet, Raspberry sorbet, Strawberry sorbet, and low-fat yogurt in Vanilla, Chocolate, or Bing Cherry

**Topping Selections**

Chocolate Sprinkles, Rainbow Sprinkles, Snickers, Butterfingers, Chocolate Chips, Heath Bars, Gummi Bears, Oreos, Mini-Marshmallows, Peanuts and Pecans

Price per person includes disposable cups, spoons and beverage napkins

**Gelato and Sorbetto (by Glacier)**

**\*Service must be sold**